

resident recipe

By Resident Reporter Karen Elizabeth Watts

Photos by Jin Kim, Jin Kim Studio



Love & Lessons

from *Grandmother Rosie*

Inspire A Business Idea For Bluffview Resident Sherri Sparks

Sherri spent summers in her youth visiting her beloved grandmother Rosie Huffman in Fort Huron, MI. Treasured times always included favorite recipes cooked by Rosie, including crumb potatoes, ribs, and cheese broccoli.

When Sherri graduated from the University of Michigan in May 1988, Grandmother Rosie typed *Grandma Huffman's Favorite Recipes* as a gift. The book included very special "Recipes for a Happy Day" and original artwork by Rosie. Sherri kept the book safely with her on the move to Dallas in March of 2000. After all, the book had all the wisdom a young cook might need to succeed: measurements, an oven chart, a table of substitutions...the secrets to life!

While Sherri loves to cook traditional meals for holidays and enjoys dining locally at Celebration Kitchen and other local favorites, she continues cooking from the book that brought her to the stove and relives the summer memories shared with Grandmother Rosie every time she opens it.

Those cherished times with Grandmother Rosie would later inspire Sherri's current business, Elderly Care Concierge. Like so many others, Sherri's family is spread across

the country; while Sherri and her husband Carl are in Dallas, her sister resides in North Carolina, and their mother was still residing in Michigan until she relocated four years ago to Dallas.

"After we moved Mom down here. I was looking for a service to drive her to doctor's appointments and to be there with her at her apartment when a contractor came in to make a service call. Finding such a service was lacking in our area, Sherri (a retired executive from Sabre) applied her impressive resume of business skills to create Elderly Care Concierge. It provides companion and caregiver skills from thoroughly vetted care providers, as well as a host of other services for seniors.

"We want to be considered an extended member of the families we serve and their resource for whatever their need or concern is," said Sherri. Helping our clients with resources for will writing and appointment of Power of Attorney is one example of the many ways we can assist."

"Even when you reside in the same city as a senior family member, it brings comfort to know that someone is always available for your loved one. Thorough communication and reporting to the family members of our clients is a crucial part of our service," she said.

Sherri still uses Grandmother Rosie's book to cook a simple meal for her and husband Carl, and it's the go-to resource when entertaining the expanded family, including three stepchildren. The kids all have favorites from the book, but the one making everyone's list is crumb potatoes, simply prepared by rolling peeled potatoes in butter and seasoned Ritz Crackers crumbs and baking until crispy and delicious.



Crumb Potatoes

- 9 medium potatoes, peeled
- 1-1/2 cups buttery cracker crumbs
- 1-1/2 teaspoons paprika
- 1/2 teaspoon garlic powder
- 1/4 cup melted butter

1. Preheat oven to 350 degrees. Prepare a large-rimmed baking pan.
2. Peel potatoes and place in cold water for 15 minutes.
3. In a large bowl, combine cracker crumbs, paprika, and garlic powder.
4. Dry potatoes and allow to sit on paper towel for 5 minutes.
5. Roll dried peeled potatoes in melted butter, then in cracker crumb mixture.
6. Place on prepared baking sheet. Drizzle remaining butter over potatoes and place pan in preheated oven.
7. Bake until potatoes are fork tender and cracker crust is crispy, about 1 hour.



Karen Elizabeth Watts is a food stylist, columnist, recipe writer and contributor to The Dallas Morning News.

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